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## STANDING BUFFETS

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Minimum number of participants: 20 | All-you-can drink beverage packages available

Prices displayed are for Members and non-Members and include consumption tax.  
Room, seating, beverage, basic audio-visual and service charges apply.

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## BREAKFAST

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### AMERICAN MORNING

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4,500 | 5,400

Brioche French Toast with Sweet Mascarpone  
Soft Scrambled Eggs  
Local Greek Yogurt Parfait with Ishigaki Island Pineapple and Vanilla Confit  
Pork and Marjoram Sausages  
Crispy Bacon  
Herb-Roasted Mushrooms  
Lemon- and Herb-Roasted Potatoes  
Fresh-Cut Fruit Salad  
Fresh-Baked Mini Croissants  
Chocolate Danishes  
Bagels with Lox and Schmear  
Toasted English Muffins with Selection of Jams  
Cinnamon and Dried Apple Granola with Soy or Regular Milk  
Juices (Apple, Orange, Grapefruit)  
Streamer Coffee and Organic Tea

### CONTINENTAL TABLE

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3,300 | 4,000

Platter of Cold Cuts and Cheese  
Mixed Green Salad with Lemon- Xérès Honey Vinaigrette  
Local Greek Yogurt Parfait with Ishigaki Island Pineapple and Vanilla Confit  
Fresh-Cut Fruit Salad  
Fresh-Baked Mini Croissants  
Chocolate Danishes  
Baked Eggs en Cocotte, Gruyère, Sourdough Toast, Chives  
Juices (Apple, Orange, Grapefruit)  
Streamer Coffee and Organic Tea



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## LUNCH

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### MANHATTAN

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7,700 | 9,300

Jamón Serrano, Chèvre Cheese Crostini, Asparagus, Tapenade  
Niigata Jidori Chicken and Pork Terrine  
Smoked Salmon with Lemon and Capers  
Fregola Sarda, Feta, Lemon-Olive Dressing  
Fresh Buffalo Mozzarella, Basil Pesto, Pistachio Nuts  
Lemon- and Italian Herb-Roasted Potatoes  
Pan-Roasted Hokkaido Scallops, Green Pea and Mint-Bacon Succotash, Lemon  
Roasted Cajun Salmon, Citrus Yogurt Sauce  
F1 Wagyu Roast Beef, Hakkaisan Soy Sauce, Wasabi  
Okinawan Citrus and Pepper Roast Chicken  
Bacon and Broccoli Rabe Rigatoni with Basque Chili and Garlic  
Classic Lime Tart  
Blueberry Buckle Cake  
S'more Brownie  
Streamer Coffee and Organic Tea

### BROOKLYN

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6,600 | 8,000

Niigata Jidori Chicken and Pork Terrine  
Fresh Buffalo Mozzarella, Basil Pesto, Pistachio Nuts  
Corn and Jalapeño Salad, Summer Lime Agave Dressing  
Creamy Coleslaw with Poppy Seeds  
Farro Salad with Meredith Dairy Goat Cheese, Toasted Pecans, Sun-Dried  
Tomatoes and Lemon  
Roasted Cajun Salmon, Citrus Yogurt Sauce  
Lemon- and Italian Herb-Roasted Potatoes  
Wagyu and Pork Risssoles, Mushroom Dijon Cream, Tarragon  
Okinawan Citrus and Pepper Roast Chicken  
Bacon and Broccoli Rabe Rigatoni with Basque Chili and Garlic  
Classic Lime Tart  
S'more Brownie  
Streamer Coffee and Organic Tea



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## DINNER

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### EXECUTIVE SNOW-AGED WAGYU BUFFET

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13,000 | 15,600

Niigata Jidori Chicken and Pork Terrine  
Fresh Buffalo Mozzarella, Basil Pesto, Pistachio Nuts  
Shrimp and Scallop Tartare, Dill, Crunchy Soy Croutons, Mango Sauce  
Jamón Serrano, Chèvre Cheese Crostini, Asparagus, Tapenade  
Fregola Sarda, Feta, Lemon-Olive Dressing  
Crab Stew Cream Vol-au-Vents  
Lemon- and Italian Herb-Roasted Potatoes  
Okinawan Citrus and Pepper Roast Chicken  
Bacon and Broccoli Rabe Rigatoni with Basque Chili and Garlic  
Chef Carved Snow-Aged Wagyu Beef, Hakkaisan Soy Sauce, Wasabi  
Classic Lime Tart  
S'more Brownies  
American Banana Cream Pudding  
Streamer Coffee and Organic Tea

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### EAST COAST

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10,500 | 12,600

Smoked Salmon with Lemon and Capers  
Shrimp and Scallop Tartare, Dill, Crunchy Soy Croutons, Mango Sauce  
Spicy Eggplant Caviar with Lime and Pita Croutons  
Fregola Sarda, Feta, Lemon-Olive Dressing  
Niigata Yuki Hikari Pork Terrine with Kagura Nanban Pepper  
Saffron Risotto Croquettes with Red Pepper Coulis  
F1 Wagyu Roast Beef, Hakkaisan Soy Sauce, Wasabi  
Bacon and Broccoli Rabe Rigatoni with Basque Chili and Garlic  
Roasted Cajun Salmon, Citrus Yogurt Sauce  
Crispy Hiroshima Oysters with Chipotle Rémoulade  
Lemon- and Italian-Herb Roasted Potatoes  
Blueberry Buckle Cake  
American Banana Cream Pudding  
Assorted Macaron  
Streamer Coffee and Organic Tea



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## DINNER

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### WEST COAST

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8,500 | 10,200

Niigata Jidori Chicken and Pork Terrine  
Fresh Buffalo Mozzarella, Basil Pesto, Pistachio Nuts  
Spicy Eggplant Caviar with Lime and Pita Croutons  
Jamón Serrano, Chèvre Cheese Crostini, Asparagus, Tapenade  
Farro Salad with Meredith Dairy Goat Cheese, Toasted Pecans,  
Sun-Dried Tomatoes and Lemon  
Lemon- and Italian Herb-Roasted Potatoes  
Roasted Cajun Salmon, Citrus Yogurt Sauce  
Wagyu and Pork Rissoles, Mushroom Dijon Cream, Tarragon  
Okinawa Chili Spiced Roast Chicken, Summer Vegetables  
Bacon and Broccoli Rabe Rigatoni with Basque Chili and Garlic  
Classic Lime Tart  
S'more Brownies  
Butter Milk Panna Cotta, Summer Fruits Sauce  
Streamer Coffee and Organic Tea

### COAST & COUNTRY

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5,500 | 6,600

Crispy Hiroshima Oysters with Chipotle Rémooulade  
Spicy Eggplant Caviar with Lime and Pita Croutons  
Saffron Risotto Croquettes with Red Pepper Coulis  
Crab Stew Cream Vol-au-Vents  
Maple-Smoked Bacon and Chorizo Skewers with Dried Figs  
Niigata Yuki Hikari Pork Terrine with Kagura Nanban Pepper  
Jamón Serrano, Chèvre Cheese Crostini, Asparagus, Tapenade  
Buffalo Mozzarella Caprese

